

# The Delaunay

## Express 12.50

Classic Tarte Flambée  
with a mixed leaf salad.  
Glass of Wine or Beer,  
Tea or Coffee

## SEAFOOD COCKTAILS

- Prawn & Avocado  
with Sauce Marie Rose 14.75  
Dorset Crab with Pink Grapefruit 19.50  
Native Lobster with Sauce Marie Rose 25.50

## EIER

- Eggs Benedict 9.00/17.75  
Eggs Arlington 11.00/21.75  
Omelettes from 8.75  
*fines herbes, gruyère, ham, mushroom, tomato, onion*  
Smoked Salmon  
and Scrambled Eggs 17.25

## STARTERS

- Carlingford Rock Oysters 3.25 ea.  
Courgette & Mint Soup 7.25  
with a soft breaded hen's egg  
Chicken Soup with Noodles 8.75  
Avocado & Superfood Salad 10.25  
Carpaccio of Smoked Octopus 10.50  
Chopped Chicken Salad  
*small: 11.00 large: 16.50*  
Citrus Cured Salmon Tartare 12.00  
Steak Tartare *small: 12.25 large: 23.25*  
Devised Duck Livers on Toast 12.50  
Mixed Beetroot, Heritage Tomato  
& Burrata Salad 14.25

## TARTES FLAMBÉES

- Classic: Smoked Bacon & Shallots 9.50  
Goats' Cheese & Sundried Tomatoes 9.50  
Wild Mushrooms & Thyme 9.75

## SANDWICHES

- New York Hot Dog 7.50  
*served with french fries*  
Chicken Schnitzel,  
Lettuce & Tomato 14.00  
The Delaunay Hamburger 17.25  
*served with french fries*  
Native Blue Lobster Roll 22.75

## MAIN COURSES

### FISH

- Kedgeree 15.00 with a poached egg  
Pan Fried Sardines 15.50  
*heritage tomatoes & green olive tapenade*  
Goujons of Plaice 20.25  
*tartare sauce and french fries*  
Roast Darne of Cod 22.50  
*with crushed ratte potatoes,  
sapphire & lemon oil*  
Seared Fillet of Sea Bass 29.25  
*with kale and a wild mushroom salad*  
Roast Scallops and Prawns 32.50  
*courgette ribbons and a citrus dressing*

### SCHNITZELS

- Chicken Schnitzel 17.25  
Wiener Schnitzel 25.50  
*add forestiere sauce 3.00*  
Wiener Holstein 28.50  
*with anchovy and fried egg*

### TAGESTELLER 20.50

- Monday* Chicken Curry  
*Tuesday* 5-Hour Short-Rib of Beef  
*Wednesday* Pot-Roast Guinea Fowl  
*Thursday* Braised Lamb Shank  
*Friday* Hungarian Fish Stew  
*Saturday* Chicken Kiev  
*Sunday* Roast Fore-Rib of Beef 25.00

### WÜRSTCHEN ~ SAUSAGES

- Frankfurter 13.50  
*smoked beef*  
Thüringer 15.00  
*pork & marjoram*  
Spiced Lamb 15.00  
*mint & chilli*  
Wild Boar & Venison 16.50  
*with cranberry*  
Berner Würstel 16.50  
*bacon wrapped pork and garlic with emmental*  
Selection of Any Two 15.50

### ENTREES

- Grilled Spatchcock Chicken 17.25  
*with a parsley & oregano dressing*  
Hungarian Pork Goulash 20.50  
*with spätzle and pickled vegetables*  
Char-Grilled Calf's Liver and Bacon 23.25  
*with apple mash*  
Fillet of Beef Stroganoff 25.00  
*with pilau rice and gherkins*  
Rack of Lamb 28.75  
*with orzo and aubergines*  
Grilled Rib-Eye Steak 29.75  
*with french fries and sauce béarnaise*  
Filet de Boeuf au Poivre 34.75

### VEGETABLES ~ SIDE SALADS

- buttery mash 4.75 ~ french fries 4.95  
mange tout, sugar snaps & peas 5.00  
roasted aubergines with feta 5.25  
wilted spinach 4.95 ~ potato salad 4.25  
pickled cucumber salad 4.50  
mixed leaf salad 5.50

## SAVOURIES ~ CHEESE

- Käse Rarebit  
*small: 5.75 large: 10.75*  
Pont l'Évêque ~ Hubaner ~ Bavarian Blue  
10.75 each  
*or a selection of three 12.00*  
*served with poppyseed & oatmeal biscuits,  
spelt, hazelnut & cranberry loaf  
and grapes*

## KONFITOREI

- \*Chocolate & Grand Marnier Dobos 5.50  
Chocolate & Hazelnut Éclair 5.75  
\*Apricot & Blueberry Gugelhupf 6.75  
Sachertorte 6.75  
Strawberry & Vanilla Millefeuille 7.00  
Coffee & Stroh Rum Cake 7.00  
\*Raspberry & Poppy Seed Cake 7.00  
Black Forest Gâteau 7.75

\*wheat free

## DESSERTS

- Baked Vanilla Cheesecake 8.00  
Franz-Joseph Kaiserschmarren 8.50  
*with plum compote*  
Bavarian Chocolate Cream 8.75  
*with a florentine tuile*  
Apricot & Apple Crumble 8.75  
*with vanilla custard*  
Strudels:  
Classic Apple & Cinnamon 8.50  
Mirabelle Plum, Apple & Marzipan 9.00  
Salzburg Soufflé (for two) 9.25 per person  
*with an apricot compote (20 mins.)*

Vegetarian Menu is available on request  
Please inform your server  
if you have any allergies we need to be aware of  
Cover Charge in Dining Room 2.00  
Prices include VAT

A discretionary 12 1/2% Service Charge will be added to your bill  
All gratuities are managed by the staff  
No intrusive or flash Photography  
No Cheques

## ICE CREAM COUPES

- Sommer 6.25  
*rippled white peach & blackcurrant sorbets  
with a peach compote*  
Erdbeeren 7.75  
*rippled strawberry sorbet  
& white chocolate ice cream  
with a strawberry compote*  
Lucian 8.75  
*hazelnut, almond & pistachio ice creams,  
butterscotch sauce, whipped cream*  
Banana Split 9.75  
*caramelised banana, vanilla ice cream,  
nougat, whipped cream  
with chocolate and raspberry sauces*  
Kinder 9.75  
*raspberry, vanilla and chocolate ice creams,  
whipped cream, marshmallows,  
meringue and chocolate sauce*